

# Food Service Establishment Inspection Report

Name:	Waffle House #1344			Establishment Number	1-2984	
Address:	706 S Glynn St			Previous	73	
	Fayetteville, GA 30214			Score	73	
Year	Month	Day	Inspection Time	Purpose	Enforcement	
2007	9	25	14:10	Routine	1	

# 90

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
<b>Personnel</b>					<b>Plumbing</b>						
3. Disease Control; Personal Hygiene	I	20		X	25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
<b>Food Protection</b>					<b>Toilet and Handwashing Facilities</b>						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5		28. Constructed; Maintained; Number	III	4	2			
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
<b>Temperature Control</b>					<b>Garbage and Refuse Disposal</b>						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
<b>Equipment and Utensils</b>					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		<b>Other Operations</b>						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8		39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
<b>Water</b>					The following Category I items were corrected at the time of the inspection:						
21. Approved Source; System Operational	I				3						
22. Hot and Cold Water as Required	II	5	2	X	ws 10/08/00						
<p>Category 2 (Correct within 72 hours): 15 - Prep cooler and drawers were not properly maintaining cold holding temperatures. (50 degree f). 22 - Hot and cold water is required at all times at handwashing sink. (Cleaning hose connected to plumbing of rear handwashing sink, disrupting water flow to one fixture.) 32 - Floor was not clean in walkin cooler, freezer and dry storage room. Establishment must call Fayette County Health Department when cooler is repaired.</p>											
Discussed with/Title James Acquaira - Manager					Inspected By/Title:						

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	<b>Fayetteville, GA 30214</b>			Previous Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
<b>2007</b>	<b>9</b>	<b>17</b>	<b>15:15</b>	<b>Routine</b>	<b>1</b>

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

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<b>Personnel</b>					<b>Plumbing</b>						
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9. Foods Rapidly Cooled; Held and Displayed	I	20		X	31. Storage Area; Clean, Construction	III	5	3	X		
10. Food Cooked to Proper Temperature	I				<b>Physical Facilities</b>						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
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<b>Water</b>					The following Category I Items were corrected at the time of the inspection: <b>3, 9</b>						
21. Approved Source; System Operational	I				ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2								
Category 1 (Corrected on the spot): 3 - Employees were not following proper handwashing procedures. (After handling money or soiled dishes before touching clean equipment, etc). 9 a) Raw eggs must be stored inside the cooler during nonpeak hours (82 degrees F). b) Food items in reachin prep cooler and cooler drawer were not properly held at 41 degrees and below. (60 - 62 degrees F). Category 2 (Must correct within 72 hours): a) Interior of undercounter reachin cooler and ice machine were not clean. b) Dishwasher machine does not reach 180 degrees F for its rinse cycle as recommended by its manufacturer. (160 - 170 degrees) c) Sanitizer test strips was not provided. 6) a) All food items must be cover between use or during nonpeak hours (pecans,					coffee grounds and foods in reachin cooler. b) Barrier is needed bewteen raw egg shell discard container and ready to eat foods. 15 - a) Rust was noted on reachin cooler shelves. b) Small cutting board was very worn. (Must replace). Category 3 (must correct by next routine inspection): 18 - Nonfood contact surfaces must be cleaned more frequently: storage shelves for food equipment under counters, trash can storage cabinet, grey shelves inside walkin cooler and freezer. 31 - Area around garbage dumpster must be kept clean. 32 - a) Rear prep floor and under dishwasher floor were not clean. b) Walls above and below dishwasher machine counter and men's toilet room were not clean. c) Bugs was noted on ladies' toilet room light shield. Note: Handwashing sinks must be cleaned. Trash can must not be stored next to hand towels. Reinspection						
Discussed with/Title James Acquair - Manger					Inspected By/Title:						